

RECIPE

Caramels



Ingredients

- 1 ½ sticks butter
- 2 cups sugar
- 1 bottle Karo
- 1 can Sweetened Condensed Milk
- 1 tsp Vanilla
- Salt flake (if desired)

Preparation

1. Add the first four ingredients to a heavy-bottomed pan.
2. Cook over medium-high heat until boiling.
3. Stir nearly continuously until the mixture reached 242 degrees (Med. soft ball)
4. Pour into 9 x 13 greased pan or silicone candy trays.
5. Sprinkle salt, if desired.
6. Cool.
7. Cut into bite-sized pieces.
8. Wrap in waxed paper.

Tips

Cut 5 inch waxed paper strips into 1/3s -- make about 100 depending on how big you cut the caramels.

If the caramels are too hard to bite, make the pieces small. If they are soft enough to bite, you can have bigger pieces.